

Azúcar Sundays

A Peruvian feast with live entertainment
60 per person | Sundays from 12pm - 3pm

PARA PICAR

Crocantes con Guacamole V VG GF
Guacamole, corn tortillas

ENTRANTES

Choice of one per person

Soltero de Lentejas VG GF
Green lentils, heritage tomatoes
pickle red onions

Col Rizada y Manchego V
Kale, candied walnut, goji, cranberry
manchego, coconut, crispy corn

Sopita de la Casa V GF
Butternut squash velouté, quinoa
crème fraîche, chalaquita

Calamares con Ocopa GF
Fried baby squid, quinoa, Peruvian marigold

Baos de Pollo Crujiente
Bao bun, crispy buttermilk chicken
pickled cucumber & yuzu kosho

Ceviche de Lubina Clásica GF
Seabass, red onion, sweet potato, white corn
ají limo, lime, coriander

Ceviche de Atún Chifa
Yellowfin tuna, sesame seeds
rice crackers, soy, spring onion

Ceviche de Végetal VG GF
Crunchy seasonal vegetables, green jalapeños
cashew nuts, finger limes

Tiradito de Pez Limón GF
Yellowtail, green chilli, radish, orange tobiko

Wontón de Carne Wagyu
Chilean wagyu, shiitaki mushrooms
ají panca szechuan sauce

PARRILLA MIXTA

Selection of three meats to share for the table
Served with crispy potato, spring greens, charred carrots & sauces

Pollo a la Parrilla GF
Corn-fed half chicken
ají panca, coriander

Asado de Res
Beef sirloin, crispy onion

Grupa de Cordero a la Brasa GF
Marinated wagyu
lamb rump

POSTRES

Choice of one to share for the table

Tres Leches V
Three milk cake, salted dulce de leche
vanilla ice cream, caramelised kadaifi & pistachio

Helados y Sorbets (2 Scoops) GF
Selection of ice creams
and sorbets

BEVERAGES

WINES BY THE GLASS

2023 **Sauvignon Blanc**, 11
Outer Limits, Montes
Aconcagua Valley, Chile

2020 **Chardonnay, Los Parientes**, 12
Vino de Viñedo, Baettig
Malleco Valley, Chile

2020 **Pinot Noir, Los Parientes**, 12
Vino de Viñedo, Baettig
Malleco Valley, Chile

2022 **Malbec, Luján de Cuyo**, 12
La Cayetana
Uco Valley, Argentina

MOCKTAILS

Palomita 13
Lyre's Dry, grapefruit, chicha morada
chili, Franklin & Sons grapefruit soda

How Matcha Sour 11
Seedlip Garden, How Matcha
& mint syrup, lime, foam

No - Rita 13
Seedlip grove, spicy agave, lime

COCKTAILS

Pisco Negroni 19
bold | herbaceous | rich
COYA Pisco, palo santo, Skinos Mastiha
Campari, Barolo Kinato vermouth

Kusi Highball 18
fragrant | delicate | fresh
Kay sake, Mancino Sakura
shiso & pear cordial
Showerings triple vintage cider

MaraCOYA Mule 18
refreshing | tropical
Macerado del Peru, mango syrup
lemon, Franklin & Sons ginger ale

All prices are listed in GBP & are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free